

**BIG
BOSS
GRILL™**

DELUXE

**with 10
Interchangeable
Non-stick
Cooking Plates**

Waffle Plate (2)	Sandwich Plate (2)
Griddle Plate (1)	Omelet Plate (1)
Donut Plate (2)	Grill Plate (2)



Visit us at: www.bigbossgrill.com

CUSTOMER SERVICE: 1-800-423-4248

BIG BOSS GRILL™ DELUXE ITEM#: 8204

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U S E R M A N U A L

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse cord, plug or unit in water or any other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug unit from outlet when not in use. Allow the unit to cool completely before putting on or taking off parts and before cleaning the appliance.
6. Do not operate the appliance with damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination and/or repair.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause hazards and is prohibited.
8. Do not use outdoors.
9. Do not let cord hang over edge of a table or counter, or touch hot surfaces.
10. Place the appliance on a leveled heat-resistant surface.
11. Do not place it on a surface that could become hot. Do not place on or near a hot gas or electric burner or in a heated oven.
12. To avoid damaging the non-stick coating of the plates, use only wooden or plastic utensils to remove food.
13. Never use abrasive cleaning products, oven cleaners or scrubbing pads for cleaning. The non-stick coating might become damaged.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. To disconnect, remove plug from wall outlet.
16. Do not use this appliance for other than its intended use.



WARNING: CAUTION HOT SURFACES: This appliance generates heat and steam may escape during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.

- **Grill unit must be used with BOTH PLATES inserted on top and bottom at all times. If this is not followed, the unit's thermostat will malfunction, causing the unit to overheat and burn its fuse, damaging the unit.**

- Position the appliance so that it is never against a wall or in a corner, against curtains or upholstery.

- Do not place anything on top of the appliance while it is operating or while it is hot.

- Do not touch the hot appliance surfaces while the unit is on or while cooling.
- All users of this appliance must read and understand this User's Manual before operating or cleaning this appliance.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

No user-serviceable parts inside, contact qualified service personnel.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over long cord.

Do not use extension cord as it can be pulled on by children causing the unit to tip over.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

PARTS IDENTIFICATION



PRIOR TO FIRST USE

CAUTION: To avoid burns, caution should be taken when handling the unit.

Carefully unpack and remove all packaging and materials. Wipe the unit with a slightly damp, soft cloth. Never immerse unit in water. Wash all plates with warm, soapy water.

Before cooking food for the first time, operate the appliance **without** food in order to burn off residue on the plates. You may notice slight odor and/or smoke coming off the plates (first use only). This is normal and will go away in a few minutes.

CHANGING PLATES

NOTE: Never leave unit plugged in while changing the plates. Always make sure to cool the unit completely before changing plates. Between uses, clean the surface of the plates with a damp cloth and wipe dry.

1. Open the unit's cover by moving the latch up and lifting the cover. See Main Diagram on page 4.
2. See both Diagrams on right. To remove the top plate, push and slide Plate Release Switch to the **LEFT** to release top plate. The plate will pop out.
3. To remove the bottom plate, push and slide Plate Release Switch to the **RIGHT** to release top plate. The plate will pop out.
4. Select the desired pair of plates.
5. **FIRST**, Insert the two LARGER tabs on each plate into the grill slots, then the small tabs. The plate will go in one way only. Push and slide Plate Release Switch while gently pushing down and snapping the plate into place. Repeat for the other plate.

USAGE

IMPORTANT: Grill unit must be used with BOTH PLATES inserted on top and bottom at all times. If this is not followed, the unit's thermostat will malfunction, causing the unit to overheat and burn its fuse, damaging the unit.

CHANGING TOP PLATE



CHANGING BOTTOM PLATE



The Big Boss Grill™ Deluxe can be used in two different positions:

- Closed-cover position – Cooks the food on the top and bottom at the same time.
- Open-cover position – Cooks the food on the bottom only. Food may need to be turned.

FOOD	PLATE SELECTION	TIME
Hamburger (4-6 oz patties)	Grill Plates	3-5 min
Hot Dogs	Grill Plates	3-5 min
Panini/Grilled Sandwiches	Grill or Griddle Plates	2-4 min
Stuffed Sandwiches	Sandwich Plates	2-3 min
Boneless chicken breasts (1/2 inch thick)	Grill Plates	5-7 min until no longer pink inside
Pancakes	Griddle Plate (use open) on top or bottom, and Grill Plate on other side	2-4 min
French Toast	Griddle Plate (use open) on top or bottom, and Grill Plate on other side	2-3 min
Waffles	Waffle Plates	5-7 min
Eggs	Griddle Plate (use open) on top or bottom, and Grill Plate on other side	3-5 min
Bacon or Sausage	Grill or Griddle Plates	5-7 min
Muffin/Corn Bread	Sandwich Plates	5-7 min
Grilled Cheese	Sandwich Plates	5-6 min
Omelet	Omelet Plate on bottom, Griddle Plate on top	5 min
Donuts (12)	Donut Plates	5 min

Use the following table for reference only when using Big Boss Grill™ Deluxe and its interchangeable plates.

IMPORTANT: Before preheating the cooking plates, lightly brush each plate with vegetable oil or lightly spray with non-stick cooking spray.

Create delicious meals with these 6 Interchangeable non-stick cooking plates.

SANDWICH PLATE (2) - makes 4 stuffed sandwiches:



Can be used to create stuffed sandwiches with delicious fillings. They can be filled with anything from ham and cheese or pizza sauce and mozzarella to your favorite fruit filling. Also, you may use cake or muffin batter to create mini cakes or corn bread.

IMPORTANT: Grill unit must be used with BOTH PLATES inserted on top and bottom at all times. If this is not followed, the unit's thermostat will malfunction, causing the unit to overheat and burn its fuse, damaging the unit.

1. To switch plates, please refer to the CHANGING PLATES instructions on p.5.
2. Plug the unit into the wall socket, one of the lights will come on.
3. Keep the unit closed while it's pre-heating. **NOTE:** When using messy fillings like fruit preserves, Sloppy Joe mix and such, prepare your sandwich ahead of time. When placing fillings on the bread, do not place too much of filling in the middle, as the unit will press, seal and separate the halves. For added flavor, brush the top slice of sandwich with melted butter or spread. Set aside.
4. Once the unit is pre-heated and ready to use (after about 3-5 minutes) the second light will come on. You can make 4 stuffed sandwiches at a time.
5. Lift open the cover of the unit. If you have already made the sandwich, place it with buttered side down on the bottom half of the unit. Butter the top slice with melted butter.
6. If you haven't prepared a sandwich in advance, place a plain or buttered slice of bread down on a plate. Then, place filling on the bottom slice. When placing fillings on the bread, do not place too much of filling in the middle, as the unit will press, seal and separate the halves. Top with another slice of bread, you can butter it as well, for added flavor.
7. Both sides of the bread will be in contact with the plates. **NOTE:** If making muffin/corn bread, you may grease the bottom of each triangular shape (8). Then fill each triangular shape (of the bottom plate) about 3/4 of the way.
8. Carefully lower the unit's cover, close it. **Do not force shut.** Be careful, keep your hands away from the unit as steam may escape from between the closed plates.
9. Lock the two halves with the latch while toasting. **NOTE:** During toasting, the light will cycle ON and OFF while the thermostat keeps the unit at the right temperature. Refer to table on p.6 for cooking times.
10. After about 2-3 minutes, open the unit and check if the sandwich needs to be toasted more. If you are satisfied, remove the sandwich using plastic or wooden spatula, otherwise close the lid again and wait for 1 minute. Use 1 minute increments when adding cooking time for best results. Do not use metal utensils to lift the sandwich off the unit as it may damage the non-stick coating.
11. Close the lid to preserve the heat until you are ready for the next sandwich. Wait for both lights to come on again to place additional foods.
12. If you are done with the unit, unplug the unit from the wall outlet and let it cool.

GRILL PLATE (2):



Can be used as an open grill or a sandwich press with the cover open or closed. Perfect for meat, chicken, fish and vegetables.

IMPORTANT: Grill unit must be used with BOTH PLATES inserted on top and bottom at all times. If this is not followed, the unit's thermostat will malfunction, causing the unit to overheat and burn its fuse, damaging the unit.

SANDWICH PRESS:

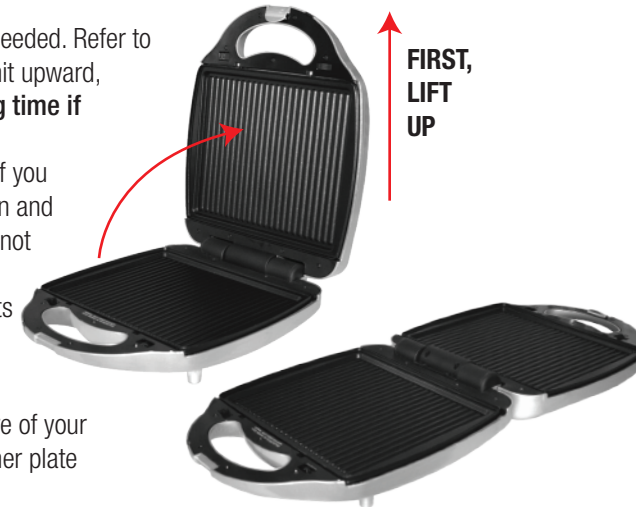
1. To switch plates, please refer to the CHANGING PLATES instructions on p.5.
 2. Plug in the unit into the wall socket, one of the lights will come on.
 3. Close the unit and prepare sandwich while unit is pre-heating.
 4. Once the unit is pre-heated and ready to use (after about 3-5 minutes) the second light will come on.
 5. Lift open the cover of the unit. Place a sandwich on the bottom half of the unit.
 6. Carefully lower the unit's cover, close it. Keep cover lowered or open if unable to close completely. **Do not force shut.**
- Please note that you might have to increase cooking time if keeping cover open, as the heat will escape during cooking.**
7. Lock the two halves with the latch while cooking (if able to close cover). Be careful, keep your hands away from the unit as steam may escape from between the closed plates. **NOTE:** During cooking, the light will cycle ON and OFF while the thermostat keeps the unit at the right temperature. Refer to table on p.6 for cooking times.
 8. After about 2-3 minutes, open the unit and check if the food needs to be cooked more. If you are satisfied, remove the sandwich using plastic or wooden spatula, otherwise close the lid again and wait for 1 minute. Use 1 minute increments when adding cooking time for best results. Do not use metal utensils to lift the sandwich off the unit as it may damage the non-stick coating.
 9. Close the lid to preserve the heat until you are ready for the next sandwich. Wait for both lights to come on again to place additional foods.
 10. If you are done with the unit, unplug the unit from the wall outlet and let it cool.
- GRILL:**
1. Plug in the unit into the wall socket, one of the lights will come on.
 2. Preheat the unit if needed, keep it closed while preparing the food. Once the unit is ready to use (after about 3-5 minutes) the second light will come on.
 3. Lift open the cover of the unit. Place the desired food on the bottom half of the unit.
 4. Carefully lower the unit's cover, close it. Keep cover lowered or open if unable to close completely. **Do not force shut.**
- Please note that you might have to increase cooking time if keeping cover open, as the heat will escape during cooking.**
5. Lock the two halves with the latch while cooking (if able to close cover). Be careful, keep your hands away from the unit as steam may escape from between the closed plates. **NOTE:** During cooking, the light will cycle ON and OFF while the thermostat keeps the unit at the right temperature. Refer to table on p.6 for cooking times.

6. You also have an option to open the unit to its flat position if both cooking surfaces are needed. Refer to Diagram on right. While holding the bottom part of the unit, simply lift the top part of the unit upward, then push back to its flat position. **Please note that you might have to increase cooking time if keeping cover open, as the heat will escape during cooking.**

7. After about 2-3 minutes, open the unit and check if the food needs to be cooked more. If you are satisfied, remove the food using plastic or wooden spatula, otherwise close the lid again and wait for 1 minute. Use 1 minute increments when adding cooking time for best results. Do not use metal utensils to lift the food off the unit as it may damage the non-stick coating.

8. Close the lid to preserve the heat until you are ready for the next item. Wait for both lights to come on again to place additional foods.

9. If you are done with the unit, unplug the unit from the wall outlet and let it cool.



GRIDDLE PLATE (1):

Can be used to make pancakes, eggs, bacon, sausage and more of your breakfast favorites. Can be used with the cover open. Use another plate on the other side, such as a Grill or Omelet plates.

IMPORTANT: Grill unit must be used with BOTH PLATES inserted on top and bottom at all times. If this is not followed, the unit's thermostat will malfunction, causing the unit to overheat and burn its fuse, damaging the unit.

1. To switch plates, please refer to the CHANGING PLATES instructions on p.5.
2. Plug in the unit into the wall socket, one of the lights will come on.
3. Close the unit and get the food ready while unit is pre-heating.

4. Once the unit is ready to use (after about 3-5 minutes) the second light will come on.

5. Lift open the cover of the unit. Place the food to be cooked on the Griddle plate. You may use the other side for other foods to be cooked simultaneously. If both cooking surfaces are needed, open the unit to its flat position. Refer to Diagram above. While holding the bottom part of the unit, simply lift the top part of the unit upward, then push back to its flat position. **Please note that you might have to increase cooking time if keeping cover open, as the heat will escape during cooking.**

NOTE: During cooking, the light will cycle ON and OFF while the thermostat keeps the unit at the right temperature. Refer to table on p.6 for cooking times.

6. Pay close attention to the food being cooked. Use 1 minute increments when adding cooking time for best results.

7. When done, remove the food off the Griddle Plate (or other plate, if you used it). Do not use metal utensils to lift the food off the unit as it may damage the non-stick coating.

8. Close the lid to preserve the heat until you are ready for the next item. Wait for both lights to come on again to place additional foods.

9. If you are done with the unit, unplug the unit from the wall outlet and let it cool.

WAFFLE PLATE (2) makes 4 waffles:



Make mouth-watering waffles for your whole family for breakfast or top it with ice cream for a tasty desert.

IMPORTANT: Grill unit must be used with BOTH PLATES inserted on top and bottom at all times. If this is not followed, the unit's thermostat will malfunction, causing the unit to overheat and burn its fuse, damaging the unit.

1. To switch plates, please refer to the CHANGING PLATES instructions on p.5.
2. Plug in the unit into the wall socket, one of the lights will come on.
3. Close the unit and prepare waffle mix while unit is pre-heating.
4. Once the unit is ready to use (after about 3-5 minutes) the second light will come on.
5. Lift open the cover of the unit. Pour the batter into the bottom half of the unit (makes 4 waffles).

6. Lower the unit's cover. Lock the two halves with the latch while cooking. Some steam may escape from between the closed plates.

7. After about 5-6 minutes, unlock and lift the cover. Check to make sure the waffles are done. If need more cooking time, leave for 1 minute longer. Otherwise, remove waffles onto the serving dish and enjoy. Do not use metal utensils to lift the waffles off the unit as it may damage the non-stick coating.

8. If you are making more waffles, close the lid to preserve the heat. Wait for both lights to come on again to place additional foods.

9. If you are done with the unit, unplug the unit from the wall outlet and let it cool.

OMELET PLATE (1):



Can be used to make a variety of mouthwatering omelets. Insert the Omelet plate on the bottom and Griddle plate on top.

IMPORTANT: Grill unit must be used with BOTH PLATES inserted on top and bottom at all times. If this is not followed, the unit's thermostat will malfunction, causing the unit to overheat and burn its fuse, damaging the unit.

1. To switch plates, please refer to the CHANGING PLATES instructions on p.5.
2. Plug in the unit into the wall socket, one of the lights will come on.
3. Close the unit and mix the omelet ingredients while unit is pre-heating.
4. Once the unit is ready to use (after about 3-5 minutes) the second light will come on.

5. Lift open the cover of the unit. Pour the egg mixture in the bottom half of the unit. NOTE: During cooking, the light will cycle ON and OFF while the thermostat keeps the unit at the right temperature. Refer to table on p.6 for cooking times.

6. Lower the unit's cover. Lock the two halves with the latch while cooking. Some steam may escape from between the closed plates.

7. After about 5 minutes, unlock and lift the cover. Check to make sure the omelet is done. If need more cooking time, leave for 1 minute longer.

Otherwise, remove it onto the serving dish and enjoy. Do not use metal utensils to lift the omelets off the unit as it may damage the non-stick coating.

8. If you are making more omelets, close the lid to preserve the heat. Wait for both lights to come on again to place additional foods.

9. If you are done with the unit, unplug the unit from the wall outlet and let it cool.

**DONUT PLATE (2)
makes 12 donuts:**



Make delicious donuts for your whole family for breakfast or a tasty desert.

IMPORTANT: Grill unit must be used with BOTH PLATES inserted on top and bottom at all times. If this is not followed, the unit's thermostat will malfunction, causing the unit to overheat and burn its fuse, damaging the unit.

1. To switch plates, please refer to the CHANGING PLATES instructions on p.5.
2. Plug in the unit into the wall socket, one of the lights will come on.
3. Close the unit and prepare donut batter while unit is pre-heating.
4. Once the unit is ready to use (after about 3-5 minutes) the second light will come on.
5. Lift open the cover of the unit. Pour the batter into each of the donut cups on the bottom half of the unit (makes 12 small donuts).

6. Lower the unit's cover. Lock the two halves with the latch while cooking. Some steam may escape from between the closed plates.
7. After about 5 minutes, unlock and lift the cover. Check to make sure the donuts are done. If need more cooking time, leave for 1 minute longer. Otherwise, remove donuts onto the serving dish and enjoy. Do not use metal utensils to lift the donuts off the unit as it may damage the non-stick coating.
8. If you are making more donuts, close the lid to preserve the heat. Wait for both lights to come on again to place additional foods.
9. If you are done with the unit, unplug the unit from the wall outlet and let it cool.

HELPFUL HINTS

1. Always preheat unit prior to use. During that time, prepare your food to be cooked.
2. For soft or liquid sandwich fillings choose bread with medium thick slices, otherwise use regular bread slices.
3. When making sandwiches, you may use flavored spreads for best taste.
4. If making sandwiches with fruit fillings, you may sprinkle a little sugar on the outside for extra crispiness.

CLEANING/STORAGE

**CAUTION: Unplug from electrical outlet and allow to cool completely before cleaning.
DO NOT IMMERSE UNIT IN WATER OR ANY OTHER LIQUID.**

- After you finished using the unit, make sure you unplug the unit and let it cool completely.
- Wipe the inside and the edges of the plates with damp paper towel or soft cloth.
- Should any filling be difficult to remove from the plates, briefly soak it in warm soapy water. Use a soft sponge or paper towel to gently wipe off the residue.
- Do not use any abrasive cleaners or padding when cleaning the inside or outside of the unit as it will damage the finish.
- Make sure to keep the unit clean of grease and oil. Wipe the outside of the unit with slightly moistened cloth.
- Never store the unit while it is hot or still plugged in. Always unplug unit and allow to cool.
- Never wrap cord tightly around appliance. Do not put any stress on cord where it connects to the unit, as this could cause cord to fray and break.
- Use the provided tray holder to store all plates. Refer to p.4 for Parts Identification.